



APPETIZERS

Hummus Trio

classic, black bean and green pea
and mint with toasted pita

9

Zesty Calamari

hand-breaded calamari and banana
pepper slices with chipotle mayo

11

Jumbo Lump
Crab Cakes

saltine crumb, arugula, remoulade

13

Pimento Cheese

house-made pimento cheese,
pita and celery sticks

8

Spinach Artichoke Dip

sautéed spinach, artichoke
hearts, Parmesan and cream
cheese with toasted pita

10

CHARCUTERIE

choice of three meats or cheeses,
served with crostini, Dijon mustard
and preserves

Meats

Country Ham
from Clifty Farms Paris, TN

Toscano Salami (with fennel seeds)
from Olli Salumeria

Saucisson à L'ail (garlic sausage)
from Fabrique Delices

Cheeses

Bayley Hazen Blue
from Jasper Hill Farm
Greensboro, VT

Double Cream Brie
from New Holland, PA

Grafton Cheddar
from Brattleboro, VT

15

additional charcuterie selection (5)

WINGS

jumbo wings, served with your choice
of ranch or bleu cheese dipping sauce

Flavors

Buffalo, BBQ, spicy garlic,
Old Bay, Szechwan diablo,
sesame ginger

6 for \$9, 12 for \$16,
18 for \$22

PASTAS

fresh house-made

Cavatelli Primavera

Ricotta noodles, spring vegetables, pine nuts and pesto

17

Mushroom Pappardelle

truffled scented cream, roast garlic and Parmesan

17

Seafood & Shells

lumache pasta with shrimp, calamari, and bay scallops, vodka sauce, fresh basil

19

Sausage Bucatini

Italian sweet sausage, roasted fennel, chilies, cherry tomato

18

Strozzapreti Bolognese

ragu of lamb, beef and pork, garden peas, and mint

20

gluten free pasta (2)

FARM & SEA

with house salad or cole slaw

New England-Style Fish Basket

with hand-cut fries

19

Pan-Roasted Salmon

roasted over lemon and thyme, pear brown butter, grilled asparagus

25

Grilled Striped Bass

Chesapeake wild with Dijon spaetzle, sugar snap peas, blueberry vincotto

28

Alaskan Halibut

braised in sage caper brown butter with grilled asparagus,
whipped Idaho potatoes

32

Seared Diver Scallops

Atlantic hand harvested, sweet corn polenta,
grilled zucchini with a bacon, pearl onion vinaigrette

32

Southern Fried Chicken

3 pieces, fennel-brined and semolina breaded, Idaho whipped potatoes

20

Smokehouse Pork Chop

16oz bone-in, cured and hickory smoked, maple glazed
served with steak fries crispy Brussel sprouts

26

BBQ Half Chicken

bourbon BBQ sauce, char-broiled with marinated beans

24

GOURMET BURGERS

ground fresh daily, with hand-cut fries

Ultimate Bacon Cheeseburger

smoked Gouda, applewood smoked bacon, grilled onions

14

Mushroom & Muenster Monster

roasted shiitake, cremini and oyster mushrooms with herb aioli

14

Diablo

grilled jalapeños, pepper jack cheese, habanero sauce and spicy mayo

13

French Onion Burger

onion marmalade, Swiss, provolone and hotel butter on ciabatta

15

Olive Burger

grilled green olives, provolone cheese, olive aioli

13

Salmon Burger

pickled red onions, spinach, tzatziki

14

Black Bean

house-made black bean, rice and corn patties, pepperjack cheese,
pico de gallo and chipotle aoili

12

add fried egg (1), add thick cut bacon (3), add avocado (2)

HOUSE-CUT STEAKS

grilled to desired temperature, served with house salad, whipped potatoes,
sesame stir fried vegetables, and choice of the following sauces: horseradish
cream, chimichurri, yum yum sauce, sauce au poivre

New York Strip 12 oz

28

Ribeye Delmonico 16 oz

32

Filet Mignon 8 oz

34

with crab cake (6), sea scallop (9), bleu cheese (3), sautéed onions or mushrooms (3)

SOUPS

French Onion

crock 5

Traditional Chili

cup 4 bowl 6

add cheese (1)

SALADS

Anchor Bar

Buffalo grilled chicken, mixed greens,
cheddar, carrots, cucumbers, tomato,
red onion, croutons

14

Crispy Goat Cheese
& Berries

mixed greens, almonds,
fresh local berries

13

Caprese Panzanella

Italian bread salad, fresh
mozzarella, heirloom tomatoes,
cucumbers, Kalamata olives,
pickled red onions, basil

13

Black Mission Figs
with Burrata

arugula, country ham,
Honeycrisp apples, toasted
almonds, balsamic vinaigrette

15

Beans & Endive

marinated pinto, cannellini, and
sweet corn with cilantro vinaigrette,
romaine, endive, grilled bread

12

Little Gem Caesar

aged Reggiano, avocado,
sourdough croutons

12

add grilled chicken (5), add shrimp (6)
add salmon, sea scallop,
steak or seared tuna (9)
make it Pittsburgh-style with fries
and boiled egg (3)

SIDES

hand-cut fries, cole slaw,
kettle chips, baked potato

3

fruit, sautéed vegetables,
house salad, whipped
Idaho potatoes, steak fries,
crispy bacon laced Brussels,
smoked Gouda mac & cheese

5

18% gratuity added to parties
of 5 or more

DINNER

Please alert your Server of any food allergies, as not all ingredients are listed on the menu.

Eating raw or undercooked fish, shellfish, eggs or meat increase the risk of foodborne illnesses.

DRAFT BEER

BEER	STYLE	ABV	\$
BrewDog "Elvis Juice"	IPA	6.5%	6
Taft's "Hazy Colada"	New England IPA	7.0%	6
Columbus Brewing Co. "Bodhi"	Double IPA	8.3%	7
Great Lakes "Chill Wave"	Double IPA	9.0%	7
North Coast "Scrimshaw"	Pilsner	4.5%	6
Rhinegeist "Cheetah"	Lager	4.8%	6
Jackie O's "Ricky"	American Golden Ale	4.5%	6
Madtree "Happy Amber"	Amber Ale	6.0%	7
Guinness	Irish Stout	4.2%	6
Jackie O's "Hell Bettie"	Raspberry Imperial Porter	8.5%	7
Urban Artifact "Trivet"	Cranberry Lemonade Gose	4.5%	5
BrewDog Hawkes "Dead and Berried"	Hard Berry Cider	6.0%	6
Seventh Son "Kitty Paw"	Pineapple Tangerine Seltzer	5.5%	5
Bud Light	Light Lager	4.2%	4
Blue Moon	Belgian White	5.4%	5
Pabst Blue Ribbon	American Pale Lager	4.7%	4
Stella Artois (20oz)	Pale Lager	5.0%	6
Yuengling	American Amber Ale	4.5%	4

BOTTLED & CAN BEER

PALE ALES & IPAS	STYLE	ABV	\$
3 Floyd's "Zombie Dust"	American Pale Ale	6.2%	5
Jackie O's "Who Cooks For You?"	American Pale Ale	5.5%	5
Deschutes "Lil Squeezy"	American Pale Ale	5.0%	5
Columbus Brewing Co. "Thunderlips"	Experimental Pale Ale	5.3%	5
Toppling Goliath "Pseudo Sue"	Pale Ale	5.8%	5
Land Grant "Massive"	Juicy Pale Ale	5.0%	5
Dogfish Head "60 Minute"	IPA	6.0%	6
Jackie O's "Mystic Mama"	IPA	7.0%	6
Market Garden "Hellomango"	Session IPA	5.0%	5
Rhinegeist "Cloud Harvest 01"	Juicy IPA	6.5%	6

ALES, LAGERS & PILSNERS

Chimay "Grand Reserve"	Belgian Strong Dark Ale	9.0%	9
Chimay "Premiere"	Belgian Dubbel	7.0%	9
Duvel "Belgian Golden Ale"	Belgian Strong Pale Ale	8.5%	9
Gulden Draak	Belgian Strong Dark Ale	10.5%	9
Jackie O's "Razz Wheat"	Raspberry Wheat Ale	5.5%	5
Jackie O's "Chomolugma"	Honey Nut Brown Ale	6.5%	5
Madtree "Sol Drifter"	Strawberry Blonde Ale	4.3%	5
Taft's "Are You Pricklish?"	Fruit Ale	4.5%	5

STOUTS & PORTERS

Central Waters "Mudpuppy"	American Porter	5.8%	6
Epic "Son of a Baptist"	Imperial Stout	8.0%	8

CIDERS, SOURS & OTHERS

Angry Orchard	Hard Cider	5.0%	4
Pabst Hard Coffee	Hard Coffee	5.0%	6
Madtree "Shade"	Blackberry & Seasalt Fruit Ale	4.6%	5
Two Roads "Passion Fruit Gose"	Sour Frutied Gose	5.2%	5
Prairie "Vape Tricks"	American Wild Ale	5.9%	6
Rhinegeist "Whiffle"	Witbier	5.0%	6
White Claw	Hard Seltzer	5.0%	4
<i>Black Cherry, Mango, Lime, Raspberry</i>			

DOMESTICS & IMPORTS

Bud Light	Light Lager	4.2%	3
Budweiser	Adjunct Lager	5.0%	4
Busch Light	Light Lager	4.1%	3
Coors Light	Light Lager	4.2%	3
Michelob Ultra	Light Lager	4.2%	3
Miller Light	Light Lager	4.17%	3
Heineken	Euro Pale Lager	5.0%	4
Sam Adams "Boston Lager"	Vienna Lager	4.6%	4
Corona Extra	Mexican Pale Lager	4.6%	4
Modelo Especial	Adjunct Lager	4.4%	4
O'Doul's	Low Alcohol Beer	0.5%	3

* beer prices include tax

GALLEY REWARDS PROGRAM

Ask your Server how to join!

WINES BY THE GLASS

WHITE & ROSE	GLS	BTL
Luna Nuda, Pinot Grigio 2017 Alto Adige, Italy stone fruits, thyme, almond, minerality	7	25
Paco & Lola, Albariño 2017 Rías Baixas, Spain green apple, herbs, citrus and mineral accents	10	32
Ferrante, Dry Riesling 2016 Geneva, Ohio apple, peach, citrus, minerality and crisp acidity	8	26
WhiteHaven, Sauvignon Blanc 2019 Marlborough, New Zealand grapefruit, lemongrass, crisp with pear nectar	10	32
Corvidae "Mirth," Chardonnay, 2017 Washington bright tropical notes cellared in stainless steel	8	26
Quilt, Chardonnay 2016 Napa Valley, California baked apple, buttered toast, lemon curd and honey	15	45
Barton & Guestier, Rosé 20XX Côtes du Provence, France crisp, clean with bright red fruit flavors	10	32

SPARKLING

Mionetto Prosecco, NV Italy golden apples, honey, white peach	8	26
Bartenura "Blue," Moscato, NV semi-sweet with pear, tangerine, nectar, melon	9	26
Wycliff, Champagne Brut, NV California touch of sweetness with clean, crisp pop	7	22

RED

Hahn, Pinot Noir 2017 Monterey County, California strawberry, cola, spice, plum and black cherry notes	8	26
Acrobat, Pinot Noir, 2017 Willamette Valley, Oregon ripe strawberries with dark chocolate and a earthy finish	12	38
Columbia Winery, Merlot 2017 Columbia Valley, Washington dark berry, toasted vanilla and dark chocolate	8	28
Altos del Plata "Terrazas," Malbec 2017 Medoza, Argentina cherries, forest berries, caramel finished with spice	8	26
Baron de Ley, Tempranillo, 2017 Rioja, Spain red berried fruit, black cherry, licorice and smoke	10	32
Matchbook "The Arsonist," Red Blend 2017 Dunnigan Hills, California 53% Petit Verdot, 24% Malbec, 23% Cabernet Sauvignon Blend	12	36
Sebastiani, Cabernet Sauvignon 2017 North Coast, California blackberry, plum, currant finished with oak	9	32
Duckhorn "Decoy," Cabernet Sauvignon 2017 Sonoma, California lush fruit flavors with hints of dark chocolate and spice	15	50

CAPTAIN'S WINE LIST

RED	BTL
Belle Glos "Clark and Telephone," Pinot Noir 2018 Santa Barbara, California bright cherry, cranberry and blueberry pie with full structure	55
Henrichke "Henry's Seven," Shiraz Red Blend 2017 Barossa, Australia red fruit, spiced plum with a peppery finish	85
Yalumba "Tri-Centenary," Grenache 2012 Barossa, Australia lush fruit flavors with hints of dark chocolate and spice	115
Owen Roe "Abbott's Table," Red Blend 2017 Columbia Valley, Washington 40% Sangiovese, 34% Zinfandel, 14% Malbec, 12% Blaufrankish	52
Treana, Red Blend 2018 Paso Robles, California red cherry, pomegranate, plum, fig and spice	62
Jordan, Cabernet Sauvignon 2018 Alexander Valley, California black cherries, French oak tannins, subtle hints of spice	120
Silver Oak, Cabernet Sauvignon 2017 Alexander Valley, California ripe red and black fruits, medium tannins and oak nuances	145
Caymus, Cabernet Sauvignon 2018 Napa Valley, California velvety tannins, cocoa, cassis and ripe dark berries	160

WHITE

Kim Crawford, Sauvignon Blanc 2017 Marlborough, New Zealand bright cherry, cranberry and blueberry pie with full structure	48
Cakebread, Sauvignon Blanc 2017 Napa Valley, California citrus, pink grapefruit, bright acidity, tropical aromas	58
Newton "Skyside" Chardonnay, 2017 North Coast, California citrus, pear, apple, honeydew melon, oak finish	40
Sonoma Cutrer, Chardonnay, 2018 Sonoma County, California crisp, zesty lemon, green apple, lime, barrel spice	68
Jordan, Chardonnay, 2017 Russian River Valley, California stone fruit flavors, ripe apple, succulent finish	84

HAND CRAFTED COCKTAILS

Orange Mojito Bacardi Rum, fresh orange, mint, lime juice, soda water	10
Pina Colado Mule Malibu Rum, Ginger Beer, coconut milk, pineapple juice, lime juice	10
Blackberry Jalapeño Margarita Jose Cuervo Gold Tequila, lime juice, blackberry & jalapeño infused simple syrup	10
Peach, Blueberry & Basil Smash Tito's Vodka, blueberries, basil, peach juice, lemon juice	10
Strawberry Gin Limeade Tanqueray Gin, strawberries, lime juice, soda water	10
Bourbon Lemon Drop Martini Maker's Mark Bourbon, Lemoncello, lemon juice	12